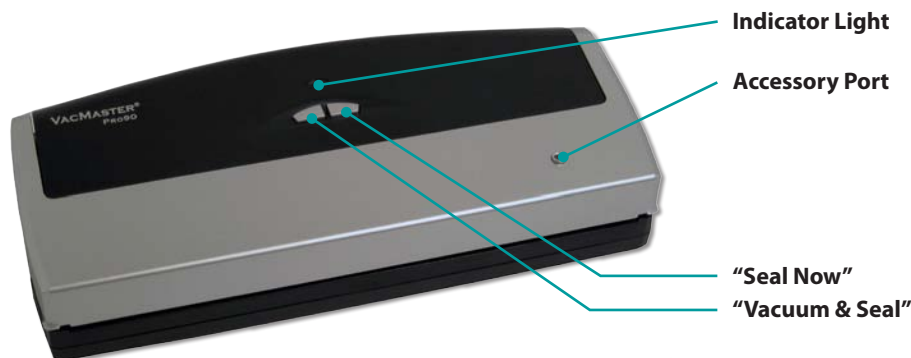


Features of Your VACMASTER® Pro90



Safety & Maintenance with Your Pro90

For your safety, follow these precautions when using your Pro90:

- Read Owner's Manual and QuickStart guide carefully before using the machine for the first time.
- Do not use the Pro90 on wet or hot surfaces, or near a heat source.
- Do not immerse machine or power cord in water or any other liquid.
- Plug Pro90 into grounded power sources only, do not use extension cord.
- To disconnect, unplug directly from power source. Do not disconnect by pulling on cord.
- Do not operate appliance with damaged power cord.
- Only use the Pro90 for its intended use.
- Only use VacMaster® bags, accessories and attachments.
- Unplug before cleaning.
- Regularly clean appliance with damp cloth and mild soap to remove crumbs, dust, debris.
- Chamber Ring is removable to clean any liquids that may have escaped from **VACMASTER®** bag during process.

Packaging with VACMASTER® Canisters (Continued)

Canister Guidelines (Continued)

- Powdered or granulated foods should be covered with a paper towel before vacuuming to prevent food from traveling into the vacuum mechanism.
- Vacuum packaging is not a substitute for canning. Perishable foods still need to be refrigerated or frozen.
- Hot foods should be cooled before vacuuming; the vacuum effect will be influenced if not cooled.
- Because of the different air pressure, the canister lid should be removed when putting the canister in the microwave.
- Foods in canister should be thawed or at room temperature before heating in the microwave.

Pro90 Trouble Shooting

Under the proper circumstances, the Pro90 will give you top-notch vacuum performance. In some instances, problems may arise. Please consult the trouble shooting menu before calling customer support.

Note: To protect the machine, a 4 second delay has been programmed in between each time the seal wire heats. For every 10 times of continuous heating, there must be a total of 135 seconds non-working time. Otherwise, the machine will go into a protective mode, the indicated light will illuminate and the machine cannot be used. After resting at least 2 minutes, the indicated light will return to normal, and the machine can begin use again.

Pro90 won't turn on

- Ensure that the machine is properly plugged into a grounded outlet.
- Check power cord for tears and frays. Do not use if power cord is damaged.

Pro90 doesn't pull a complete vacuum with bag

- To vacuum and seal properly, the edge of the bag must be within the sealing strip. Make sure the bag is inside the chamber ring and there are no wrinkles in the bag along the seal bar.
- If packaging from a roll bag, make sure first seal is complete and there are no gaps in either seal.
- Pro90 and vacuum bag need to be clean, dry and free of debris for the vacuum process to be successful. Wipe surface of seal bar and inside of bag and try again.

Vacuum bag loses vacuum after being sealed

- Sharp items can puncture small holes in bags. To prevent this, cover sharp edges with paper towel and vacuum in a new bag.
- Some fruits and vegetables can release gases (out-gassing) if not properly blanched or frozen before packaging. Open bag. If you think food spoilage has begun, discard food. If food spoilage has not yet begun, consume immediately. If in doubt, discard food.

Packaging with VACMASTER® Bags (Continued)

- For objects with sharp points or edges (bones, pastas, rices) pad the edges with paper towels to prevent the bag from puncturing.
- VacMaster® bags are boilable and microwavable.
- Vegetables must be blanched before being packaged. Place in boiling water or microwave until heated through but still crunchy. Vacuum package as normal.

****Never vacuum package mushrooms or garlic.****

Packaging with VACMASTER® Canisters

Your Pro90 is also equipped to vacuum package VacMaster® canisters specifically designed for vacuum packaging. The knob on the top of the lid controls vacuuming, closes and locks vents inside lid after vacuuming, and opens the vents to allow air back in the canister and releases the lid to access the contents.

- 1 Place items to be packaged in canister. Make sure lid of canister is dry and free of food particles and debris. Do not overfill.
- 2 Place lid on top of canister (lid sits on rim of canister until vacuum process begins.) Turn knob so arrow points at “vacuum”.
- 3 Attach accessory hose to canister port on lid of machine.
- 4 Begin “vacuum and seal” packaging process.
- 5 When process is complete, remove hose from canister lid and turn knob to “lock” position. Store canister in refrigerator. DO NOT FREEZE.



****Canister colors subject to change.****

To open vacuum canister, twist knob to “open” position. With proper care, your designer vacuum canisters may be reused many times.

Canister Guidelines

- Use only canisters designed for vacuum packaging. Other containers can implode under the pressure of the Pro90 vacuum.
- Do not freeze vacuum canisters.
- Cool liquids in refrigerator before vacuum packaging.
- Hand wash canister lid. Do not put in dishwasher. The canister itself is dishwasher safe.
- If liquids are caught in the accessory hose, run warm water through hose. Be sure hose is not attached to accessory port.

Food Storage & Safety Information

The Pro90 will revolutionize the way you buy and store food. Because vacuum packaging works to eliminate freezer burn and slow food spoilage, you are now able to take advantage of buying food in bulk without the threat of food waste.

Vacuum packaging with the Pro90 removes up to 90% of the air from the package. This will help keep food fresher up to 5 times longer than under normal circumstances. Dry foods like pasta, cereals and flour will stay fresh from start to finish. Plus vacuum packaging prevents weevils and other insects from infesting dry goods. Package only the freshest foods possible.

However, please keep in mind that not all foods benefit from vacuum packaging. Never vacuum package garlic or fungi like mushrooms. A dangerous chemical reaction takes place when air is removed, causing these foods to be dangerous if ingested. Vegetables should be blanched before packaging to kill any enzymes that may cause deterioration of out-gassing when vacuumed.

Vacuum Packaging Tips

Vacuum packaging greatly extends the shelf life of foods, but your Pro90 can also be used in many other areas of the house besides the kitchen.

Vacuum packaging is great for camping and outdoor activities!

- For a quick ice pack, fill a vacuum bag about half full with water and a few tablespoons of rubbing alcohol. Seal the bag - don't vacuum it - and place in the freezer. The alcohol keeps the water from freezing completely, resulting in a flexible ice pack to wrap around sore joints and minor injuries.
- If you are going camping, vacuum package pre-made meals in advance for quick and easy camp dinners in the great outdoors.
- Vacuum package meats and other items for scent-free storage.
- Create your own dry packs by vacuum packaging essentials like matches, dry socks and a map for emergencies.

Around The House

- Organize 'junk' drawers and keep easy to lose items like nails and screws safe by vacuum packaging them in a vacuum bag. That way, items are clearly visible and organized within the bag.
- Don't worry about polishing silver ever again! Simply vacuum package rarely used silverware in vacuum bags to prevent the oxidation that causes tarnishing.
**Hint: place a folded paper towel between sharp edges of the silverware and the vacuum bag to prevent puncturing.

Operating Instructions

Machine Setup

- Read all instructions before operating Pro90.
- Plug Pro90 into grounded electrical outlet.
- Pro90 automatically comes on when plugged in, indicator light will turn green.
- Pro90 is now ready for use.

Using the “Vacuum & Seal” Function

- 1 Select proper size VacMaster® barrier vacuum bag and insert product to be packaged.
- 2 Allow minimum of 1”-2” of extra headspace at top of bag to ensure a quality, positive seal.
- 3 Lay open end of bag across Sealing Strip, keeping opening within the perimeter of the Chamber Ring.
- 4 Close lid.
- 5 While pressing lid down with thumbs, press in latches on both sides of machine base with index fingers and lock.
- 6 Press “Vacuum & Seal” button.
- 7 Indicator light will turn red.
- 8 Vacuum pump will engage and suction will pull lid and seal bar down causing lid to unlock (popping sound indicates latches unlocking).
- 9 Vacuum level sensor knows when it achieves proper vacuum level and will automatically go into seal mode.
- 10 When in seal mode, indicator light will change slightly in color.
- 11 Lid will raise slightly and green light will illuminate.
- 12 Sealing cycle is complete.
- 13 Remove bag and inspect bag and seal. (Note: A positive seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, remove sealed portion and run vacuum and seal process again.)
- 14 Store bag properly. All perishable foods will need to be refrigerated or frozen to prevent spoilage.
- 15 To abort process, press “Vacuum & Seal” button again. Machine will automatically go into sealing mode. When complete, remove seal and start again.



Using the “Seal Now” Function

- 1 Lay open end of bag across Sealing Strip, keeping opening within the perimeter of the Chamber Ring.
- 2 Close lid.
- 3 While pressing lid down with thumbs, press in latches on both sides of machine base with index fingers to lock lid in place.
- 4 Press “Seal Now” button.
- 5 Indicator light will turn orange. Vacuum pump will engage and suction will pull lid and seal bar down causing lid to unlock (popping sound indicates latches unlocking).
- 6 Lid will raise slightly and green light will illuminate.
- 7 Sealing cycle is complete.
- 8 Remove bag and inspect seal. (Note: A positive seal will look clear upon inspection. If the seal is spotty, incomplete, wrinkled, white or milky, remove sealed portion and run vacuum and seal process again.)

Packaging with VACMASTER® Bags

The following instructions apply to vacuum packaging foods and other items with pre-cut bags or roll material. For best results, only use VacMaster® bags and canisters.

Pre-Cut Bags

Select the proper bag size for items being packaged. Pre-cut bags come in Pint, Quart and Gallon sizes. Be sure to allow enough space, 1”-2”, for sealing.

Roll Bags

Before cutting bag to fit item, seal open end of roll by following Seal Now instructions. After end is sealed, measure bag to size of item, allowing 1”-2” of space and cut roll. Place item in bag and follow Vacuum and Seal instructions.

Bag Guidelines

- Package the freshest foods possible. The Pro90 allows you to maintain the food’s freshness up to five times longer than under properly stored conditions.
- Delicate foods, moist foods and foods that need to hold their shape require pre-freezing. Meats, berries and breads can be frozen for up to 24 hours without harm of freezer burn. Once food is hard, it is ready to be vacuum packaged.
- If packaging fresh meats without pre-freezing, place a folded paper towel between the meat and the top of the bag. This will help absorb moisture.
- To vacuum liquids like soups, stews and casseroles, pre-freeze in a dish or ice cube tray. Once frozen, vacuum package, label and stack in your freezer.

ARY Inc.

ARY, Inc.
P.O. Box 412888
Kansas City, MO 64141
www.aryvacmaster.com
800.821.7849



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